



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CORTON-CHARLEMAGNE

Grand Cru

2023



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area. Our pledge is to produce wines revealing the true quality characteristics of the land and take care of the vine and its environment. Our wines are certified organic from the 2021 vintage.

The vine

Plot /climat Charlemagne (covers 3 villages: Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses)

History It is said that the emperor Charlemagne in 775 A.D. donated a vast vineyard located on the Corton hill to the holy order of the Saulieu collegiate.

Soil The bedrock of this grand cru is limestone and the topsoil consists in fine clay mixed with "chaillots", the name given for flint and silica-limestone deposits.

Our plot(s) Several plots, in all 91 ares, situated halfway up the Corton hill in the Pernand-Vergelesses commune, facing south west at an altitude of between 280 and 380 meters and planted in 1940, 1960, 1965, 1955, 1994, 2007 and 2015.

Age of vines

Planting date	1940	1960	1965	1971	1988	1994	2007
Surface	13a	11.16a	25.57a	3.44a	10a	1.84a	15.24a

The wine

100% Chardonnay from handpicked grapes, produced in oak casks.

Taste Rich in colour with a greenish golden hue; impressive, complex aromas of white and citrus fruit with a slight spicy touch. Firstly mineral, in the mouth it has strength, round and silky with good persistence.

Serving temperature 12/14°C. Recent vintages may be decanted to enhance the aroma.

The vintage

2023 - An year of plenitude. The 2023 spring weather was unsettled, with many storms that fortunately did not have damage on the vineyards. Thanks to a high rainfall in August, grapes were numerous and juicy. We feared that achieving perfect maturity would be a challenge because of the high volume of grapes, but the fruits finished ripening and the aromas concentrated extremely fast thanks to an unexpected heatwave that hit us at the beginning of September. It is also around that time that harvest started (on the 5th of September). Yeast did transform sugar into alcohol at a relatively slow pace, alcoholic fermentation finished in December. While tasting, we get a dominance of fruit driven aromas and a gourmet, elegant vintage. We note that 2023 is more refined than 2020 vintage for both reds and whites. What a blessed vintage!